

Julia Child's Clafoutis

Serves 6 – 8

Recipe adapted from Mastering the Art of French Cooking by Julia Child

- 1 ¼ cups whole milk
- 1/3 cup sugar
- 3 eggs
- 1 Tb Vanilla
- 1/8 tsp salt
- ½ cup flour
- 3 cups sweet cherries, pitted
- 1/3 cup sugar
- Powdered sugar

Preheat oven to 350.

Place milk, 1/3 cup sugar, eggs, vanilla, salt, and flour in a blender. Mix at top speed for one minute.

Lightly butter a 7- or 8-cup baking dish or deep pie plate. Pour about ¼" of batter in the bottom. Place in the oven until the batter is set – about 5 minutes. Remove from oven and spread cherries evenly over the batter. Sprinkle the cherries with the remaining 1/3 cup of sugar, then cover with the remaining batter. Smooth the surface and return to the oven for 1 hour.

Remove from the oven. Allow to cool slightly, sprinkle the top with powdered sugar, and serve warm.